

Asparagus and Goat Cheese Pasta

Ingredients

1 lb Fusilli
1 lb Asparagus (trimmed, cut into
1-inch pieces)
1/4 c Olive Oil
1 T Lemon Zest
2 T Parsley (chopped)
5 oz Goat Cheese
1/2 Lemon (juiced)
0 ds Salt
0 ds Ground Black Pepper

Instructions

1. Cook your pasta in a large pot of well-salted water until it is almost tender, or about three minutes shy of what the package suggests.
2. Meanwhile, combine olive oil, lemon zest, parsley and cheese in a large bowl, breaking up the goat cheese as you put it in.
3. Add asparagus to the pot and cook until firm-tender, another two to three minutes. Strain both pasta and asparagus together into the bowl with goat cheese, along with a couple slashes of the pasta water.
4. Toss until smoothly combined, adding more pasta water, if needed. Season generously with salt and pepper, and lemon juice.